

Additions and amendments to guidance document FNS-364

A Biosecurity Checklist for School Foodservice Programs: Developing a Biosecurity Management Plan

Addition to Cover Letter - on the back of the cover

The following was added in a shaded box under the letter:

This document has been revised in response to a vulnerability assessment performed for the National School Lunch Program in accordance with the requirements of the Homeland Security Presidential Directive HSPD-9, which established a national policy to defend the agriculture and food system against terrorist attacks, major disasters, and other emergencies. The vulnerability assessment identified potential security concerns as well as mitigation strategies. Both types of information were used to update this document.

Addition to Introduction

The following sentence was added to the end of the text on page 1:

You should give priority to critical production areas.

Also added the following question and answer following the above:

What is a critical production area? What types of security measures are important for these areas?

A critical production area is an element of a food production process that may be particularly sensitive to potential adulteration. Examples include bulk storage containers, blenders/mixers, or large batch process operations. Security measures for these areas include: (1) restricting access only to authorized staff; (2) performing staff background investigations; and (3) implementing operational controls, such as monitoring sensitive operations/equipment, or locking bulk storage containers.

Addition to How to Develop a Plan –

On page 3, Step 2, the last sentence under HIGH was changed to read:

An action that prevents an act of bioterrorism, such as addressing critical production areas, should also have a high priority.

Changes to Section C, Choosing Suppliers – page 10 document

C1. After first sentence inserted:

Priority consideration should be given to suppliers who furnish foods manufactured using food security plans and measures.

C3. Changed first sentence to read:

Require all food suppliers, including central kitchens, to use tamper-proof packaging on foods they ship to your school.

Added new items under Section C as follows:

- C5. **Meet with local vendors to increase awareness about food security issues.** For example, local vendors should agree to use tamper-evident packaging for fresh products, such as lettuce or other produce. Vendors should know about transport security safeguards (e.g., use of same drivers/same routes, no unattended deliveries, reseal/relock delivery trucks) and personnel security measures (e.g., employee background investigations). (This should be consistent with suggestion M1.)
- C6. **Consider use of foods processed using alternative technologies (e.g., irradiated meat, ultra-pasteurized milk) because they may be less vulnerable to adulteration by certain contaminants.**

Changes to Section D, Receiving/Inspection

D2. At the end of sentence added:

Set policy in advance to address an unattended delivery – for example, do not move or open packages left on loading docks; if known, call the company and have them remove the package; if it is not evident where the package came from, call the police.

Changes to Section H, Foodservice Equipment:

H2. After existing text added:

Particular attention should be paid to critical preparation steps where products are uniformly mixed using mixers or blenders or produced in large batches. Secure bulk storage containers, particularly those that hold fluid products where a contaminant can be easily added and mixed. (This should be consistent with suggestion J2.)

Changes to Section I, Foodservice Personnel:

I2. After existing text added:

Particular attention should be paid to personnel working in critical production areas such as near steam-jacketed kettles, bulk mixers, and dry ingredients. (This should be consistent with suggestion J2.)

Changes to Section J, Foodservice/Food Preparation Areas:

J2. After the first sentence added:

Particular attention should be paid to critical production areas where products are uniformly mixed (e.g., mixers/blenders) or produced in large batches (e.g., bulk storage containers for fluid products).

Changed the next sentence to read:

Restricted areas should also include food storage areas and chemical storage rooms.

Change to Section M, General Security:

M1. Inserted the following after first sentence:

Priority attention should be paid to personnel working in critical production areas.

Change to Section O, Training:

O3. Changed the first sentence to read:

Provide food safety and security training for foodservice personnel and local vendors.